

# DINNERLY



## Blueberry Baked Doughnuts with Fresh Blueberry Glaze



50 minutes



2 Servings

Doughnuts – we love them a hole lot! And these ones even more because they are baked, not fried, then topped with a blueberry glaze. You doughnut need any fancy equipment either (an ordinary muffin pan will do), but you may need to resist eating more than one!

## WHAT WE SEND

- 250g unsalted butter <sup>7</sup>
- 150g plain flour <sup>1</sup>
- 110g caster sugar
- 10g baking powder <sup>1</sup>
- 125g blueberries
- 150g icing sugar <sup>17</sup>

\* The remainder of this ingredient won't be used in this recipe.

## WHAT YOU NEED

- 1 egg <sup>3</sup>
- 60ml (¼ cup) milk <sup>7</sup>
- boiling water

## TOOLS

- 12-hole muffin pan
- small saucepan
- sieve
- whisk
- wire rack
- 2cm round cutter or an apple corer

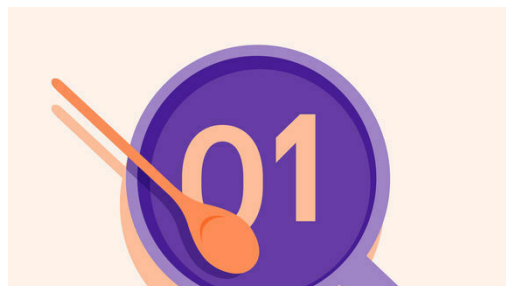
Our veggies come straight from the farm, so please wash them before cooking.

## ALLERGENS

Gluten (1), Egg (3), Milk (7), Sulphites (17).  
May contain traces of other allergens.

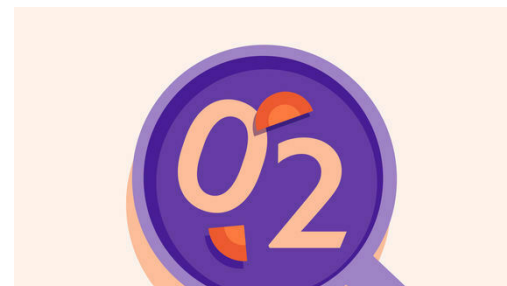
## NUTRITION PER SERVING

Energy 235kcal, Fat 13.8g, Carbs 26.2g,  
Proteins 2.6g



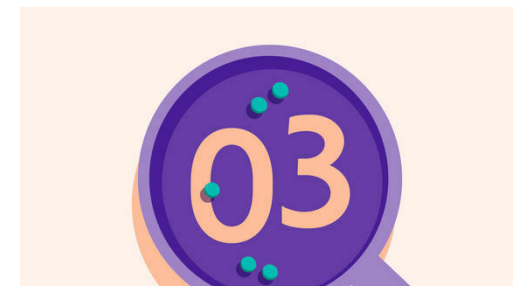
### 1. Prep ingredients

Preheat the oven to 180C. Grease and lightly flour 10 holes of a 12-hole muffin pan. Roughly chop **half the butter**\*. Melt the butter in a small saucepan over medium heat, then remove the pan from the heat. Set aside to cool slightly.



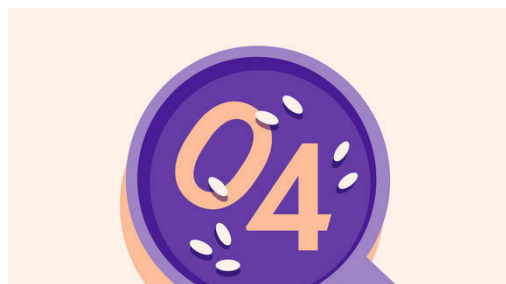
### 2. Make batter

Meanwhile, sift **110g (¾ cup) flour\***, **110g (½ cup) caster sugar** and **1½ tsp baking powder\*** into a large bowl. Make a well in the centre. Lightly whisk **1 egg** in a separate bowl. Add the **cooled melted butter** and **60ml (¼ cup) milk** to the egg and whisk to combine. Add to the flour mixture and stir until just combined (do not overmix – the mixture should be slightly lumpy).



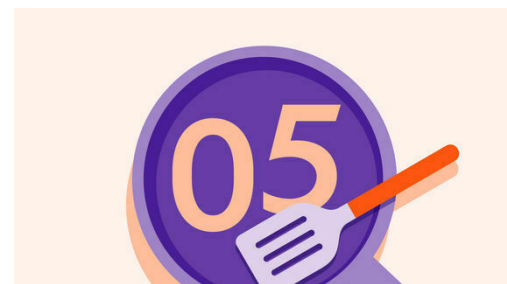
### 3. Bake doughnuts

Fold in **100g (⅔ cup) blueberries**. Divide the batter evenly among the prepared holes, filling each halfway only. Bake for 15 mins or until golden and just firm to touch. Cool in the pan for 5 mins, then transfer to a wire rack to cool completely. Using a 2cm round cutter, cut a hole in the centre of each doughnut.



### 4. Make blueberry glaze

Sift the **icing sugar** into a bowl. Put the **remaining blueberries** in a large bowl and crush with the back of a spoon to extract as much juice as possible. Gradually add the icing sugar, stirring after each addition, until the sugar dissolves and the glaze is the consistency of a thick paste. Add a dash of **boiling water** to thin the glaze, if needed.



### 5. Glaze doughnuts

Spread the **blueberry glaze**, including the blueberry skins, over the tops of the cooled **doughnuts**, then set aside at room temperature until set. Enjoy! **Makes 10 doughnuts (1 per serve)**.



### 6. Make it again

Fancy blueberry muffins instead? Simply fold all the blueberries into the batter and fill the prepared muffin holes three-quarters full, then bake for 20 mins or until golden and just firm to touch.